

LYNN'S P-NUTTY CHICKEN

3 lbs. chicken parts	½ t. garlic salt
¼ c. buttermilk	½ t. pepper
2 t. lemon juice	1 c. bread crumbs
1 t. Worcestershire sauce	1 c. crushed salted peanuts
½ t. paprika	

Wash and dry chicken parts. Combine buttermilk, lemon juice, Worcestershire sauce, paprika, garlic salt, and pepper. Combine peanuts and bread crumbs. Dip chicken in buttermilk mixture. Roll in peanut crumb mixture. Place in shallow greased baking pan, and bake in 350 degree oven for one hour. Makes 4 to 6 servings.

CEREAL PEANUT BARS

½ c. light corn syrup	2 c. Rice Krispies
¼ c. brown sugar	1 c. cornflakes, slightly crushed
¼ t. salt	6 oz. (1 c.) semi-sweet
1 c. peanut butter	chocolate morsels
1 t. vanilla	

Combine corn syrup, brown sugar, and salt in medium size saucepan. Bring to a boil. Stir in peanut butter. Remove from heat. Stir in vanilla, Rice Krispies, corn flakes, chocolate morsels. Press into buttered 9 x 9 x 2 " pan. Chill one (1) hour. Cut into bars. Store in refrigerator. Makes 2 dozen.

CREAMED PEANUTS AND ONIONS

1½ c. small frozen onions	½ c. butter or margarine
1½ c. raw peanuts, blanched	2 c. milk
6 tb. flour	¼ t. salt

In top of double boiler over boiling water, melt butter, add flour, salt and milk. Cook stirring often until a thin sauce is made. Add peanuts and onions. Cook slowly, stirring often for 1¼ hours or until peanuts and onions are well done.

TENDER BEAN POOF

2 c. French style sliced green beans
¼ c. butter
¼ c. finely chopped onion
1 can condensed cream of mushroom soup
½ c. finely chopped salted peanuts
1 c. finely crushed potato chips
½ c. grated natural cheddar cheese

Simmer beans in liquid approximately 20 minutes. Drain. While beans are hot, add butter and mix. Add onion, mushroom soup, and peanuts to bean mixture. Toss lightly. Place in greased casserole. Combine crushed potato chips and grated cheese. Spread evenly over top. Bake at 350 degrees for 30 minutes. Garnish with paprika and sprigs of parsley when done, if desired. Yields 4 to 6 servings.

PEANUT CARAMEL CLUSTERS

4 c. peanut butter flavored cereal	½ c. light corn syrup
1 c chopped salted peanuts	¼ c. water
24 vanilla caramels	1 tb. butter or margarine

Mix peanut butter flavored cereal and peanuts in a large greased bowl. Place caramels, syrup and water in a saucepan. Bring to a boil, stirring until caramels are melted. Cook to soft ball stage (236 degrees) or until small amount dropped into cold water forms soft ball. Remove from heat; stir in butter. Pour over cereal-peanut mixture, stirring until evenly coated. With greased hands, shape to form 24 patties. Cool. Makes 2 dozen.

ROASTING PEANUTS IN THE SHELL

Place peanuts one or two layers deep in shallow baking pan. Roast at 350° for 25 to 30 minutes stirring occasionally. Shell and sample the peanuts during the last few minutes of cooking time to assure the peanuts being roasted to the desired doneness.

The Virginia Type Peanut

North Carolina and Virginia boast the best peanuts in the world and some mighty good cooks.

The recipes herein are those of the finalist in the Peanut Cooking Contest. They have been tested and found worthy of publication. Perhaps you have some good "peanutty" recipes of your own. If so, we invite you to submit them for possible publication.

When you eat peanuts, you are making a powerful addition to your nutritional level. Peanuts contain as much body building protein as eggs, dairy products, and many cuts of meat and fish known as traditional protein foods. As if that weren't enough, they contain generous quantities of minerals, B vitamins, and food energy.

The price of peanuts is another very appealing factor. Make a peanut purchase for merely peanuts! . . . A real bargain when you consider all the nutrients and energy you receive.

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Prize = Winning Recipes

APRICOT PEANUT BREAD

1½ c. apricot nectar (12 oz. can)	3 t. baking powder
¼ c. sugar	½ t. salt
1 c. snipped dried apricots	½ c. milk
½c. golden seedless raisins	1 slightly beaten egg
½ c. shredded coconut	2 tb. peanut oil
1 t. almond flavoring	¼ c. remaining nectar
2 c. sifted flour	1 c. chopped peanuts
1 c. sugar	

In a medium size saucepan combine 1 c. apricot nectar, sugar, apricots, raisins, coconut, and almond flavoring. Bring to a boil on medium heat. Remove from heat; allow to cool. Sift together flour, sugar, baking powder, and salt. Combine milk, egg, and oil. Add egg mixture and remaining ¼ c. apricot nectar to dry ingredients, beating until smooth. Fold in apricot-raisin mixture and the peanuts. Turn into greased and floured 9 x 5 x 3" loaf pan. Bake at 350 degrees for 1½ hours or until loaf tests done. Cool in pan for 10 minutes. Turn onto rack to finish cooling. Use topping and garnish if desired.

PEANUT CRUNCHIES

1 c. margarine	1 t. salt
½ c. brown sugar	2 c. flour
2 egg yolks	2 egg whites slightly beaten
1 t. vanilla	2 c. chopped salted peanuts

Cream margarine and sugar. Beat in egg yolks and vanilla. Sift flour and salt together. Stir into sugar mixture. Shape dough into 1" balls. Dip in slightly beaten egg whites. Roll in chopped peanuts and place on ungreased baking sheet. Bake at 375 degrees for 5 minutes. Remove from oven and press thumb gently on top of each cookie. Return to oven for 8 minutes. Cool. Fill with peanut jelly filling. Yield: 5 dozen

FILLING

½ c. peanut butter	½ c. apple jelly
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PEANUT BRITTLE DELIGHTS

1 stick piecrust mix	½ t. vanilla
¾ c. brown sugar	¾ c. chopped peanuts
1 slightly beaten egg	

Mix piecrust mix according to package directions, but do not roll out. Cut in the brown sugar until mixture resembles coarse crumbs. Add egg, vanilla and ¼ cup of the peanuts. On well-greased and floured cookie sheet spread mixture to a 12 x 12" square. Press remaining ½ cup peanuts into dough. Bake 350 degrees for 15-20 minutes. Loosen edges as soon as removed from oven. Cool on sheet; cut into 2" squares. Makes 3 dozen.

WEST POINT TURKEY

4 c. cooked turkey, diced	1 c. Mandarin oranges, drained
1 can cream of chicken soup	1 c. salted peanuts, chopped
1 can cream of mushroom soup	¾ c. chopped pimento
1 c. broth	Chinese noodles

Combine turkey, soups, broth, oranges, peanuts, and pimento in large saucepan. Stir and heat to simmering. Serve over Chinese noodles. Serves 6 to 8 (Use canned boned chicken or turkey and canned broth for convenience.)

PEANUTTY AMBERS

1 lb. orange slice candy - cut fine	2 cans coconut
	1 t. vanilla
2 cans sweetened condensed milk	1 c. peanuts

Combine all ingredients. Spread into a greased 9 x 13" pan. Bake at 275 degree for 30 to 25 minutes. Let cool. Dip by teaspoonfuls and roll into balls, then roll in confectioner's sugar. Yields 2 to 3 dozen depending on size.

McYAMS NUT PIE

3 eggs	½ c. light corn syrup
¾ c. sugar	½ t. vanilla
1 c. mashed sweet potatoes	1 t. cinnamon
1½ tb. butter or margarine, melted	½ c. salted peanuts
1½ tb. flour	1 unbaked 8" pastry shell
¼ t. salt	

Beat eggs slightly. Add sugar, sweet potatoes, butter and syrup. Stir in slowly the flour, salt, cinnamon and vanilla. Add ¼ c. peanuts. Pour into unbaked pastry shell. Bake 30 minutes at 325 degrees. Remove from oven, sprinkle remaining peanuts over top. Return to oven for 30 minutes.

PERFECT PEANUT CARROT CAKE

2c. sugar	1½ t. baking soda
1½ c. peanut oil	2 t. cinnamon
4 eggs, slightly beaten	2 c. grated carrots
2 c. sifted flour	1 c. chopped peanuts

Combine sugar, peanut oil, and eggs. Mix well. Sift flour, baking soda, and cinnamon together and add to first mixture. Fold in carrots and peanuts. Bake at 350 degrees in a greased and floured tube pan for 25 minutes or until cake tests done.

FROSTING

1 lb. powdered sugar	1 t. vanilla
1 8-oz. pkg. cream cheese	1½ c. chopped peanuts
½ c. butter or margarine	

Sift powdered sugar. Cut in cream cheese and butter or margarine. Beat until smooth. Add vanilla and 1 c. chopped peanuts. Frost cake. Sprinkle remaining peanuts on top of cake.

SHELLY'S PEANUT-TUNA SHELLS

1 c. flour	¼ c. chopped pimento
1 3 oz. package cream cheese	1 small can green peas
3 tb. margarine	1 10½ oz. can mushroom soup
1 13 oz. can peanuts	Parsley sprigs.
1 12½ oz. can chunk style tuna	

SHELLS:

Allow cream cheese and margarine to come to room temperature. Cream the cheese and margarine. Add ¼ cup finely chopped or ground peanuts and flour. Spread thinly in muffin tins or roll out on lightly floured board and mold into shells over muffin pans. Bake the shells at 350 degrees approximately 10 minutes till golden. Cool briefly and turn out.

PEANUT-TUNA FILLING:

In top of double boiler, heat mushroom soup. Add drained tuna, pimento and 1 cup very coarsely chopped peanuts. Heat thoroughly about 10-15 minutes. Spoon into shells and serve garnished with remaining chopped peanuts and parsley sprigs. This is a versatile dish which may be transformed from these luncheon-type shells into a casserole for the family or tiny tart-like shells for a large crowd.

PEANUT BRITTLE

2 c. sugar	¼ t. salt
1 c. light corn syrup	2½ c. shelled unblanched peanuts
½ c. hot water	1 tb. baking soda

Heat sugar, corn syrup, water, and salt to rolling boil. Add peanuts. Stir constantly; cook slowly until peanuts are golden brown and syrup spins a thread. Remove from heat when syrup reaches 293 degrees. Add baking soda. Beat rapidly and pour on buttered surface to cool. Spread to ¼ inch thickness. When cook, break into pieces.